

BIG CANOPY CAMPOUT RECIPES

PANCAKES

WHAT YOU WILL NEED:

MIXING BOWL



FRYING PAN



FORK



SPATULA



Ingredients



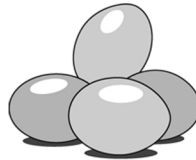
150gr FLOUR



1.5tsp BAKING POWDER



PINCH OF SALT



1 x LARGE EGG



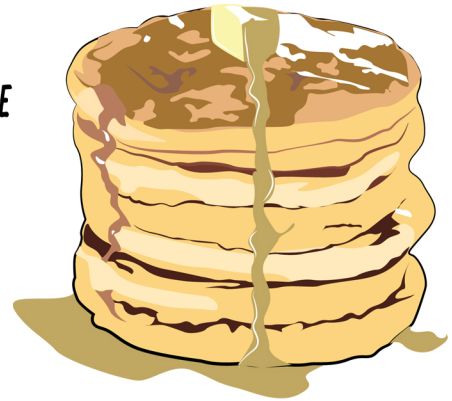
240ml MILK



2tbsp MELTED BUTTER

STEPS

1. SIFT THE FLOUR IF POSSIBLE, BAKING POWDER AND SALT INTO A BOWL. MAKE A WELL IN THE CENTRE AND ADD THE EGG AND A LITTLE MILK. BEAT WITH A FORK, ADDING MORE MILK UNTIL THE BATTER IS SMOOTH. WHISK IN THE MELTED BUTTER.
2. HEAT THE PAN UNTIL IT'S HOT. SLOWLY POUR IN SOME BATTER AND GENTLY SWIRL IT AROUND TO JUST ABOUT COVER THE BASE OF THE FRYING PAN. ONCE YOU START TO SEE BUBBLES ON THE SURFACE, LOOSEN THE EDGES AND FLIP IT OVER TO COOK THE OTHER SIDE. REPEAT UNTIL YOU VE USED ALL OF THE MIX.
3. TRY ADDING SOME LEMON JUICE, SUGAR OR MAYBE WHATEVER YOU CAN FIND IN YOUR BAG TO THE FINISHED PANCAKES. THE WHACKIER THE INGREDIENT THE BETTER THE MEMORY!



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